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09th May 2001

Mr. Jaret T. Ames
Assistant Deputy Chief
Vessel Sanitation Program
National Center for Environmental Health
1850 Eller Drive, Suite 101
Ft. Lauderdale, FL 33315
USA

Dear Mr. Ames,
Thank you for the official VSP report which was received on the 30th April 2001.

The following action has been taken to correct each of the deficiencies noted during the sanitation inspection conducted onboard the vessel Tss Albatros on 3rd March 2001, at the port of Hilo.

Site:	Fruit Pantry	
Item # 1	Ref. #20	Deficiency: Re. 7.4.2.1.1. Loose, soft sealant was noted on the back plate of the slider. Corrective Action Taken: <i>Silicon (Devcon) has been replaced</i>
Site:	Fruit Pantry	
Item # 2	Ref. # *	Deficiency: Re: 7.5.5.1.1. The slicer was slightly soiled with a food residue. Corrective Action Taken: <i>Silicon (Devcon) has been replaced</i> <i>Relevant crewmembers are following ongoing training sessions to prevent re-occurrence.</i>
Site:	Main Glass Washing	
Item # 3	Ref. # 22	Deficiency: Re: 7.5.4.1.3. The wash temperature was 176°F and the final rinse temperature was 200°F in the automatic glass washer. Corrective Action Taken: <i>Temperature and machine's conveyor speed has been adjusted by on board technician.</i>

Site: Main Glass Washing
Item # 4 Ref. # * **Deficiency: Re: 7.7.6.1.1.**
This area was extremely hot and humid.
Corrective Action Taken:
Relocation of dishwashing area will be discussed with the owner for approval. The ventilation system will be evaluated during up-coming dry-dock period in 2001.

Site: Food Service Central
Item # 5 Ref. # 21 **Deficiency: Re: 7.4.2.2.6**
The interior spaces of the fryers were not easily cleanable.
Corrective Action Taken:
Outside valves are installed as an immediate action to prevent grease from dripping into non easy to clean parts when fat is let off.

Site: Food Service Central
Item #6 Ref. # 27 **Deficiency: Re: 7.5.5.1.3.**
The interior spaces of the fryers were heavily soiled with grease.
Corrective Action Taken:
Fryers are dismantled frequently and deep cleaned by galley staff.

Site: Food Service Center
Item #7 Ref. #21 **Deficiency: Re: 7.4.2.2.6**
The interiors of the vitality juice machines were not easily cleanable.
Corrective Action Taken:
Vitality announced delivery of newly designed and easy to clean machines.

Site: Food Service Central
Item #8 Ref. # 21 **Deficiency: Re: 7.4.2.2.6**
The interior spaces of the grills were not easily cleanable.
Corrective Action Taken:
Grease traps are installed to prevent grease dripping into not easy to clean parts.

Site: Food Service Central
Item #9 Ref. # 27 **Deficiency: Re: 7.5.5.1.3.**
The interior spaces of two grills were heavily soiled with a food and grease residue.
Corrective Action Taken:
Grills are dismantled frequently and deep cleaned by Galley staff.

Site: Item #10	Food Service Central Ref. #20	<p>Deficiency: Re: 7.4.2.1.1. The interior of the older refrigerators and ovens contained exposed wires and piping, open gaps and other non-easily cleanable features.</p> <p><i>Corrective Action Taken:</i> <i>The technical department corrected some deficiencies. Hotel crew are following on going training sessions to maximise cleaning standard.</i></p>
Site: Item #11	Food Service Central Ref. #21	<p>Deficiency: Re: 7.4.2.2.6 Non-food contact surfaces of ovens, ranges, fryers, refrigerators, cabinets contained non-easily cleanable features such as gaps, open seams and holes.</p> <p><i>Corrective Action Taken:</i> <i>The technical department corrected some deficiencies. Financial budget has been prepared for possible upgrading of the equipment, decks, deckhands and bulkheads.</i></p>
Site: Item #12	Food Service Central Ref. #33	<p>Deficiency: Re: 7.7.4.1.1 Decks, deckheads and bulkheads contained holes, gaps, seams, painted surfaces, exposed wiring and piping, cracked and broken deck tiles and other non-easily cleanable features.</p> <p><i>Corrective Action Taken:</i> <i>The technical department corrected some deficiencies. Financial budget has been prepared for possible upgrading of the equipment, decks, deckhands and bulkheads. Worklist has been prepared for dry-dock 2001.</i></p>
Site: Item #13	Crew Mess Ref. # 21	<p>Deficiency: Re: 7.4.1.1.9 The utensil and juice machine table was in poor repair, replace with stainless steel table or stainless steel cabinet.</p> <p><i>Corrective Action Taken:</i> <i>Stainless steel table has replaced table.</i></p>
Site: Item #14	Crew Mess Ref. # *	<p>Deficiency: Two large ice machines were noted in the crew mess. Crewmembers had to reach in ice bins to obtain ice. This could lead to possible contamination of ice. It is recommended that an ice-dispensing machine is installed next to the juice machine.</p> <p><i>Corrective Action Taken:</i> <i>Ice dispenser machine has been purchased and installed.</i></p>

Site: Item #15	Medical Ref. #*	Deficiency: Re: 4.1.1.1.1 This vessel was using the 1989 VSP Operations Manual definition for a Gastro-Intestinal illness case. Corrective Action Taken: <i>Revised and recommended procedures by CDC are in place.</i>
Site: Item #16	Medical Ref. #*	Deficiency: Re: 4.1.2.2.1 The Gastro-Intestinal questionnaires did not address activities and meal locations for a 72 hours prior to onset of illness. Corrective Action Taken: <i>Revised and recommended procedures by CDC are in place.</i>
Site: Item #17	Potable Water Ref. #*	Deficiency: Re: 5.6.1.1.2 Ensure that the current test method for e.coli is an accepted practice in the standard methods for the examination of water and wastewater. Corrective Action Taken: <i>Revised and recommended procedures by CDC are in place.</i>
Site: Item #18	Potable Water Ref. # *	Deficiency: Re: 5.5.1.2.4 The free residual halogen test kit, was not graduated in increments no greater than 0.2 Mg/L. Corrective Action Taken: <i>Revised and recommended procedures by CDC are in place.</i>
Site: Item #19	Potable Water Ref. # *	Deficiency: Re: 5.2.1.2.2 The free residual halogen monitoring was not performed at least hourly when bunkering water. Corrective Action Taken: <i>Revised and recommended procedures by CDC are in place.</i>
Site: Item #20	Swimming Pool Ref. # *	Deficiency: Re: 6.4.1.2.1 A Shepherd's hook not provided by the pool. Corrective Action Taken: <i>Shepherd's hooks have been purchased and placed near public swimming pool for easy access.</i>

Site: Integrated Pest Management Plan

Item #21 Ref. # * **Deficiency: Re: 8.1.1.1.1**

This vessel needed to develop a written plan to address effective monitoring and control strategies for pest aboard the vessel.

Corrective Action Taken:

IPM under development and will be in place in due course.

Site: Integrated Pest Management Plan

Item #22 Ref. #40 **Deficiency: Re: 8.1.1.12 & 8.1.1.2.1**

This plan should also set a schedule for periodic monitoring at night. It should also include an evaluation of the effectiveness of the plan.

Corrective Action Taken:

IPM under development and will be in place in due course.

Thank you and best regards

Joost Smit

Hotel Operations Manager